

2012 SYRAH Bennett Valley



HARVEST DATE October 14th, 2012

pH 3.87 TA 5.3 ABV 16.1%

BARREL REGIME aged in 100% French oak barrels

CASES PRODUCED 550

RELEASE DATE October 2014

VINTAGE NOTES

Bennett Valley is rapidly becoming renowned for the quality of its Syrah. The grapes for our 2012 Flanagan Syrah come from the steep hillsides of Bennett Mountain in one of the warmest and rockiest sites in Bennett Valley. The site enjoys a predominantly southwest aspect, slopes averaging up to 35%, red volcanic soils, and powerful upslope maritime winds from the Petaluma Gap. Many people feel both the wine and the vineyard are reminiscent of the great Hermitage region in the Rhone Valley. This wine extends the winning streak of Flanagan Syrah.

TASTING NOTES

The 2012 Syrah reflects the warm, ripe character of the vintage. It was a great year to grow Syrah in a cool site! The nose shows tantalizing floral notes accompanied by hints of vanilla and spice. On the palate the wine is generous, balanced, and lush with black and blue fruits, spice, and savory game notes. Think of a roast venison loin with a hint of salt and pepper and a cassis reduction. This is another stunning example of the heights which well-made, ripe, cool climate California Syrah can attain. As always we barrel fermented our Syrah and age it in 100% new French oak.